



RICHARD  
SANDOVAL  
HOSPITALITY

## FOOD MENU DESIGN BRIEF REQUEST FORM & SOP

### PROJECT DESIGN DETAILS

PROJECT NAME	Dairy free menu
PROPERTY	Zengo, West Bay, Doha
SIZE (PIXELS = WEB) OR (INCHES = PRINT)	A4
ORIENTATION (PORTRAIT OR LANDSCAPE)	Portrait
DATE NEEDED	09/01/2026

### MENU SUBMITTAL SOP

#### STEP 1: OBTAIN APPROVALS

##### FOOD MENUS: REQUIRED APPROVALS (INCLUDING SPECIAL HOLIDAY MENUS, RESTAURANT WEEK MENUS, ETC.)

1. **Menu Brief Preparation:**
  - o Property GM, Director of F&B, Executive Chef, Chef de Cuisine, or Head Chefs must ensure that menu briefs are thoroughly reviewed before submission.
  - o The brief should be checked for **grammar, spelling, allergens, and an associated cost** based on a **PMIX analysis and menu engineering**.
  - o Pricing should be **informed and included in the initial submission**, rather than added after approval.
  - o **Completed menu submission must be received no less than 14 days before the proposed change.**
2. **Initial Review:**
  - o The Property GM, Director of F&B, Executive Chef, Chef de Cuisine, or Head Chefs send the menu brief to the **RSH Culinary Director & RSH Regional Director of Operations** for a preliminary review and discussion.
3. **Final Approval Process:**
  - o The RSH Culinary Director will forward the reviewed brief to the **RSH VP of Operations** (CC Isabella Sandoval) for **final edits and approval**.
4. **Menu Design Kickoff & Distribution:**
  - o Once final edits are made and the menu is approved, the **VP of Operations will upload the document into the RSH Culinary Teams folder**.
  - o **For Owned & Operated properties or those with contracted RSH Brand & Marketing oversight:**
    - VP of Operations will upload into **ClickUp** and assign it to the **Marketing team** for menu design updates, then route it to the **Regional Director of Operations and Culinary Director**.
  - o **For other properties:**
    - VP of Operations will upload into **ClickUp** and assign it to the **Regional Director of Operations and Culinary Director** for distribution to the **Property GM/Chef team**.

#### STEP 2: DESIGN DEVELOPMENT

EXISTING MENU EDITS: 1-2 business days once project is received via ClickUp by VP of Operations

NEW MENU DEVELOPMENT: 5 business days once project is received via ClickUp by VP of Operations

#### MENU

Please drop the menu content below on page 2.



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### **Salad & Cold Starters**

#### **Papaya Pomelo Salad**

green mango, peanut, lime chili dressing N,VG 65

#### **Chinese Chicken Salad MU,SE**

crunchy vegetables, quinoa, maple mustard dressing 75

#### **Zengo Crab Salad**

baby spinach, crab meat, tobiko, avocado, goma dressing C,E,G,S,SE 165

#### **Hamachi New Style Sashimi**

~~jalapeño, avocado yuzu, crispy nori, truffle ponzu G,N 98~~

#### **Hamachi New Style Sashimi**

passion fruits ponzu, wasabi green peas, crispy nori, japanese salsa CE,F,G,MU 98

#### **Wagyu Beef Tataki**

~~seared beef, jalapeño yuzu kosho soy G 125~~

### **Hot Starters**

#### **Edamame Salt Or Spicy**

Kimchi sauce, garlic, butter, lime CE,F,MO,S,SE 43

#### **Crispy Calamari**

curry leaf, dry chili, cilantro, chili vinegar sauce E,G,MO 80

### **Sushi & Sashimi**

#### **Chef's Sushi Selection**

### **Soup**

#### **Miso Soup**

seaweed, tofu, spring onion F,S 53

#### **Tom Yum Soup**

shrimps, mushrooms, bok choy, chili oil C,F,S 53

### **Zengo Specialties**

#### **Corn Fed Chicken Curry**

bok choy, snow peas, baby corn, green curry broth F 120

#### **Hinadori**

~~roasted baby chicken marinated with preserved lemon and asian barbecue G,S 145~~



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### **Wok**

#### **Nasi Goreng**

fried rice, chicken sate, pickled vegetables, sunny side-up egg C,E,G,N,S 87

#### **Kung Pao Chicken**

shishito peppers, dry chili, cashew nut, kung pao sauce E,G,N,S 125

### **From The Grill**

all steaks are served with a choice of one side  
yuzu kosho chimichurri & citrus yakiniku sauce

**Wagyu Rib Eye \* 250gr 340**

**Wagyu Tenderloin \* 200gr 340**

### **Sides**

**Steamed Jasmin Rice VG 25**

**French Fries VG 40**

**Grilled Asparagus**

**yuzu miso sauce, togarashi, nori powder VG 40**

### **Desserts**

**Homemade Sorbet (Scoop) VG 22**

C crustaceans | CE celery | D dairy | E egg | F fish | G gluten | L lupin | MO mollusc | MU

mustard | N nuts | P peanut | SE sesame | S soya | SU sulphites | V vegetarian | VG vegan

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.